



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Barolo DOCG Zinzasco

Brick red in color with ample and lovely aromas of strawberry, cherry, licorice, and aromatic herbs, with hints of tobacco and leather. Soft and velvety on the palate, balanced and with notable personality. Clean, fine, elegant and persistent on the nose with pleasant, medium tannins. 50% of the Nebbiolo grapes come from the village of Verduno and for 50% from the village of La Morra, from 10 different MGA.

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**Wine exported to:** USA

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## Most recent awards

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## Winemaking and Aging

Grape Varieties:

100% Nebbiolo

|                                   |                            |
|-----------------------------------|----------------------------|
| Fermentation container:           | Stainless steel            |
| Length of alcoholic fermentation: | 25 days                    |
| Type of yeast:                    | Native/cultivated          |
| Fermentation temperature:         | 26-28                      |
| Aging containers:                 | Tonneaux and large barrels |
| Container size:                   | 2,500 L and 500 L          |
| Type of oak:                      | French                     |
| Aging before bottling:            | 6 months+18 months         |
| Closure:                          | Cork                       |

## Vineyard

|                    |   |
|--------------------|---|
| Vineyard location: | Verduno and La Morra  |
| Vineyard size:     | 34.5 acres (14 ha)  |
| Soil composition:  | The MGAs from which Barolo Zinzasco derives are 10, with significant differences, in Verduno and La Morra. In particular in La Morra we also find the presence of the chalk vein, which influences the aromatic component of the wines giving more intensity. |
| Vine training:     | Guyot   |
| Altitude:          | 720-1,440 feet (220-440 meters)   |
| Vine density:      | 4,500 vines per hectare   |
| Yield:             | 3.3 lbs per acre  |
| Exposure:          | South/Southwest/Southeast   |
| Age of vines:      | 10-90 years old   |
| Time of harvest:   | Early to mid-October  |

Total yearly production (in bottles): 8,000

## Tasting Notes and Food Pairings

|                  |   |
|------------------|---|
| Tasting notes:   | Brick red in color with ample and lovely aromas of strawberry, cherry, licorice, and aromatic herbs, with hints of tobacco and leather. Soft and velvety on the palate, balanced and with notable personality. Clean, fine, elegant and persistent on the nose with pleasant, medium tannins. |
| Food pairings:   | Excellent with rich pasta and creamy risotto as well as braised or boiled meat and aged alpine cheese.  |
| Aging potential: | 20-30 years   |
| Alcohol:         | 14.50%  |
| Winemaker:       | Diego Morra & Davide Cavallo  |